







For Immediate Release

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MONTAGE DEER VALLEY INTRODUCES NEW APEX STEAK CONCEPT TO PARK CITY'S CULINARY SCENE

Executive Sous Chef Christian Ojeda is enhancing the dinner scene in the resort's signature restaurant Apex

PARK CITY, UTAH (July 13, 2017) - Montage Deer Valley is enhancing the dining experience at the resort's signature restaurant, Apex, and creating a fresh take on its dinner concept. Executive Sous Chef Christian Ojeda has transformed the menu into a modern interpretation of the American steakhouse by introducing Apex Steak for the restaurant's dinner service, which is now available every evening from 5:30pm to 9:00pm.

Apex has offered guests and locals classic continental cuisine in an unforgettable mountain setting, with a relaxed yet refined dining experience. Chef Ojeda is excited to now offer guests something new that continues to celebrate a classical ambiance while featuring an innovative American menu with typical steakhouse classics. "Guests can expect to find some of the standard steakhouse classics, but I like to keep our dishes interesting by using progressive techniques and ingredients," said Chef Ojeda. "For example, we will be serving an Ahi Tuna Tartare with a tomato soy vinaigrette and a spicy tapioca puff as well as a modern take on a Roasted Alaskan Halibut, which is topped with charred onions soubise and a red pepper nage."

The new menu will consist of exceptional steak cuts from small family farms, ingredients from artisanal producers and the freshest seafood prepared expertly by Ojeda and his culinary team. Highlights from the new menu include, *Double Cut Lamb Chops, Wagyu Tomahawk Ribeye* and the *Epic Roast*, which have been specially created to pair with hearty, family-style sides like the *Blue Cheese Scalloped Potatoes* and *Grilled Street Corn*.

The restaurant's impressive wine list is suited to match the concept of Apex Steak with an expansive collection of reds from around the world, with a focus on California Cabernets for the new menu. An expert team of certified sommeliers are available nightly to enhance the Montage Deer Valley dining experience with exceptional wine pairings.

Breakfast and lunch will continue to be available throughout the year, every day from 7:00am - 11:00am and 11:00am - 3:00pm.

For more information about Apex, please visit Apex Restaurant or call (435) 604-1402.

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About Chef Christian Ojeda

Christian Ojeda is the Executive Sous Chef at Montage Deer Valley. Christian joined the resort in 2014 with an impressive culinary background, highlighted by his experience in many highly acclaimed luxury hotels and restaurants.

Christian previously served as Executive Chef at Calistoga Ranch and Chef De Cuisine at Encantado both an Auberge resort. Christian has also worked at Fleur de Lys, Joel Robuchon in Las Vegas and at Santa Fe's award-winning Geronimo, where he played a vital role in the restaurant as Executive Sous Chef.

Ojeda graduated from the Art Institute of Colorado with a BA in Culinary Management. In his position as Executive Sous Chef, Christian reports to the resort's Executive Chef and leads the culinary team utilizing his distinctive blend of classic European, progressive American and Southwestern culinary expertise.

About Montage Deer Valley

Opened in December 2010 in the year-round community of Park City, Utah, Montage Deer Valley is reminiscent of the West's great mountain lodges. This Forbes Five-Star refined Mountain Craftsman resort is less than ten minutes from Park City's celebrated Main Street, and an easy 40-minute drive from Salt Lake City International Airport (SLC). Engaging all-season indoor and outdoor activities include ski-in, ski-out access to Deer Valley Resort, named America's #1 ski resort by Ski magazine an unprecedented six consecutive years (2008- 2013). The 154 deluxe guestrooms, and more than 66 suites and private residences ranging from one to four bedrooms, feature fireplaces and expansive views of the majestic Wasatch Mountains. The resort also offers extensive 24-hour services; several inventive dining options; a gourmet pub with bowling lanes, darts and nostalgic arcade games; an award-winning 35,000-square-foot alpine-inspired spa; outdoor pool and whirlpools; outdoor terrace with fire pits; one-of-a-kind retail shops, a hand-selected collection of fine art and 65,000-square-feet of indoor and outdoor event space for executive meetings and special events. The resort was named to the Condé Nast Traveler's "Gold List -World's Top Ski Hotel" (2017 and 2015), Travel + Leisure's "World's Best Hotels - Best Resorts in the West" (2016) and "500 World's Best Hotels - Top 50 in the U.S" (2014 and 2015), and U.S. News & World Report "Top 10 Best Hotels in the USA" (2017). Montage Deer Valley is represented in Preferred Hotels & Resorts' worldwide collection. For reservations, contact a travel professional, call (888) 604-1301 or visit www.montagehotels.com/deervalley.

About Montage Hotels & Resorts

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